



Making croissants on vacation....



standuponit

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MOOD: 😊 content

MUSIC: ZZ Top - I'm Bad, I'm Nationwide



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Don't you wish you were here?

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Gotta teach RHex
to smear.

51 comments



[trollcatz](#)

[March 12 2010, 17:21:36 UTC](#)

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Never mind chocolate and flowers. It's all about the croissants.



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[March 12 2010, 17:22:40 UTC](#)

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I'd marry somebody who made me croissants.



 [trollcatz](#)

March 12 2010, 17:24:20 UTC [COLLAPSE](#)

Did somebody make you those? *waggles eyebrows*



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March 12 2010, 17:25:15 UTC [COLLAPSE](#)

...somebody helped roll them up.

 [trollcatz](#)

March 12 2010, 17:31:00 UTC [COLLAPSE](#)

Why, no, these are not your hands.

I know where youuuuuuuuuuuu went on vacaaaaaaaaation... *nee nee nee*



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March 12 2010, 17:31:59 UTC [COLLAPSE](#)

So?

 [trollcatz](#)

March 12 2010, 17:34:04 UTC [COLLAPSE](#)

Also I recognize that Route 66 mug. *g*

Do you love her kitchen as much as you love mine? Huh?



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March 12 2010, 17:35:47 UTC [COLLAPSE](#)

Not in a million years.

Actually, I don't think she cooks much. The cloth-covered rolling pin was her grandmother's.

 [glinda_w](#)

March 12 2010, 22:36:48 UTC [COLLAPSE](#)

I'd marry somebody who made me croissants.

Y'know... so would I. *wry grin*

 [rikibeth](#)

March 12 2010, 17:21:59 UTC [COLLAPSE](#)

Since they're done? Yes!

Otherwise, without a dough sheeter, I'd have to say no -- I have learned from sad experience that too much work with laminated doughs gives me tendinitis.

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March 12 2010, 17:23:10 UTC [COLLAPSE](#)

Aww. Actually, they're not that hard.

 [rikibeth](#)

March 12 2010, 17:27:17 UTC [COLLAPSE](#)

I think it depends on batch size, for my wrists. Batches of 36 are tough for me to wrestle through the folds with a French pin.

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March 12 2010, 17:33:55 UTC [COLLAPSE](#)

That's a big batch, even by my standards. Solution: heavier pin and smaller batches!

 [rikibeth](#)

March 12 2010, 17:36:17 UTC [COLLAPSE](#)

For household purposes? I concur!

For commercial purposes? DOUGH SHEETER.

 [inaurolillium](#)

March 13 2010, 00:35:52 UTC [COLLAPSE](#)

Yes! Dough sheeters FTW!

 [nebula99](#)

March 12 2010, 17:37:31 UTC [COLLAPSE](#)

Those look enticing.

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March 13 2010, 16:13:47 UTC [COLLAPSE](#)

Oh. Well, they are tasty tasty xs.

 [jennythe_reader](#)

March 12 2010, 17:52:20 UTC [COLLAPSE](#)

I tried to make croissants once. They came out way too tough, and then the dog stole them off the counter.

Yours make me want to try again. :)



[carpe_noir](#)

March 12 2010, 17:54:54 UTC

[COLLAPSE](#)

Will they not disappear by hand and claw if left on the counter like that?

[artemishi](#)

March 12 2010, 18:06:43 UTC

[COLLAPSE](#)

droooooooooooooool

Marry me? ;)

[sheistheweather](#)

March 12 2010, 18:35:57 UTC

[COLLAPSE](#)

Ye gods, those look amazing.

[tylik](#)

March 12 2010, 18:58:06 UTC

[COLLAPSE](#)

I probably couldn't eat them, but, oh, that makes me want to try.

(Some place in Portland makes good whole wheat croissants without butter. Even Ella I just got back from Austria two days ago had to agree...)



[magpie49](#)

March 12 2010, 19:15:23 UTC

[COLLAPSE](#)

Those look WONDERFUL!

I've never tried making croissants. How difficult is it, really?

I've made brioche a few times, and quit trying, because I keep forgetting to add the second mess of flour, and that left them very flat. Tasty, but very very flat.



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March 12 2010, 19:18:20 UTC

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They're labor-intensive and finicky, but if you find a good recipe and follow it religiously, they should come out fine.



[magpie49](#)

March 12 2010, 20:17:02 UTC

[COLLAPSE](#)

Labor-intensive and finicky, hmm, I will have to think long and hard about how badly I want croissants fresh from my own oven.

In the meantime, since I have to go grocery shopping anyway, I think I will look at the bakery to see if they have croissants.



 [saeba](#)

[March 12 2010, 19:17:01 UTC](#)

[COLLAPSE](#)

Mmmm. Croissants.

You can roll chocolate up inside a croissant, you know.

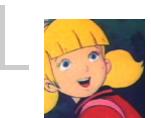


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[March 12 2010, 19:18:30 UTC](#)

[COLLAPSE](#)

I know!



 [jennygadget](#)

[March 14 2010, 14:53:35 UTC](#)

[COLLAPSE](#)

and yet, *no chocolate...?*



 [themaskmaker](#)

[March 12 2010, 19:57:05 UTC](#)

[COLLAPSE](#)

Those look.... acceptable. *ducking*



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[March 13 2010, 02:21:29 UTC](#)

[COLLAPSE](#)

None for you.



 [b1b10v0re](#)

[March 12 2010, 20:04:17 UTC](#)

[COLLAPSE](#)

They look delicious :) Would you mind sharing the recipe?

 [uffer](#)

[March 12 2010, 20:57:45 UTC](#)

[COLLAPSE](#)

What, only one marriage proposal in comments? I can only imagine that people aren't really paying attention. (Somewhere in the depths, Something is intoning 'Come live with me and be my cook / And we will all the pastries prove...'. I can only apologise for my backbrain.) Those really do look gorgeous, and I can almost smell them.

Nom.



 [batwrangler](#)

[March 12 2010, 22:13:34 UTC](#)

[COLLAPSE](#)

Yes, I do! (Feed me!)

This looks like a
good idea.

...

This.

...

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bad.

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to smear.